

17. The product of claim 1 which is par-fried.

18. The product of claim 1 wherein the egg core is formed from eggs containing added omega-3 fatty acids.

19. The product of claim 18 wherein the omega-3 fatty acids are present in an amount of about 100 to about 1500 mg of added omega-3 fatty acid per 100 g of eggs.

20. A method of forming a snack food product, which comprises:

partially scrambling eggs,

mixing at least one food grade binder with the partially scrambled eggs,

fully cooking the scrambled eggs,

shaping the fully-cooked scrambled eggs, and

battering the shaped scrambled eggs.

21. The method of claim 20 wherein a stock base is formed by mixing seasonings and production assistance ingredients with a mass of liquid eggs.

22. The method of claim 21 wherein the mixing is effected at a temperature of about 5° to about 10°.

23. The method of claim 21 wherein the stock base is heated to a temperature of about 50° to about 80° C. taking about 20 to 50 minutes to form the partially scrambled egg which is wet, moist and paste-like.

24. The method of claim 23 wherein the stock base is heated to a temperature of about 60° to about 70° C. taking about 30 to about 40 minutes.

25. The method of claim 23 wherein the stock base is pretempered at a temperature of about 5° to about 20° C. taking about 60 to about 200 minutes prior to said heating step.

26. The method of claim 24 wherein the stock base is pretempered at a temperature of about 10° to about 15° C. taking about 90 to about 180 minutes prior to said heating step.

27. The method of claim 23 wherein, following mixing at least one food grade binder with the partially-scrambled egg, the partially scrambled egg is fully cooked by heating to a temperature of about 60° to about 85° C. taking about 3 to about 20 minutes until the cooked eggs are dry.

28. The method of claim 24 wherein, following mixing the at least one food grade binder with the partially-scrambled egg, the partially-scrambled egg is fully cooked by heating to a temperature of about 70° to about 80° C. taking about 7 to about 15 minutes until the cooked eggs are dry.

29. The method of claim 20 wherein said fully-cooked scrambled egg is shaped by extruding the fully-cooked scrambled egg in a desired cross-sectional shape followed by cutting the extruded scrambled egg into desired longitudinal lengths.

30. The method of claim 29 wherein said extruding step is effected at a temperature of about 2° to about 18° C.

31. The method of claim 30 wherein said temperature of about 5° to about 10° C.

32. The method of claim 20 wherein the battered product is breaded.

33. The method of claim 32 wherein the battered and breaded product is par-fried prior to freezing.

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